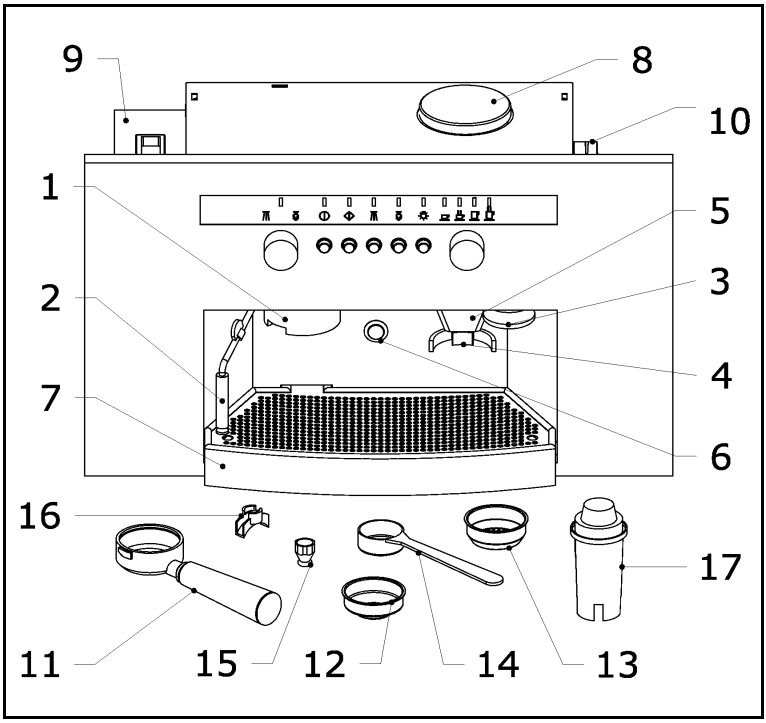

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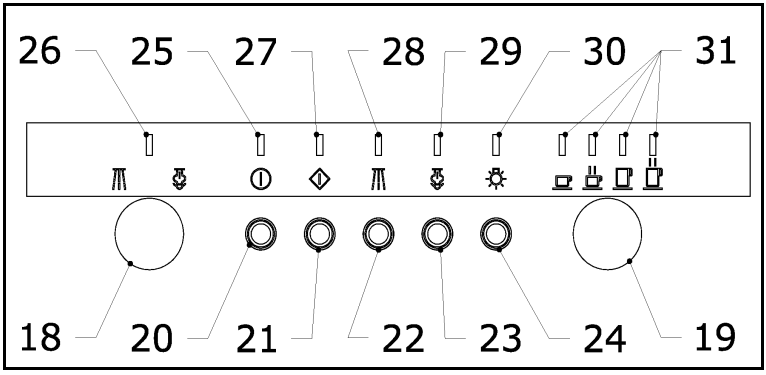

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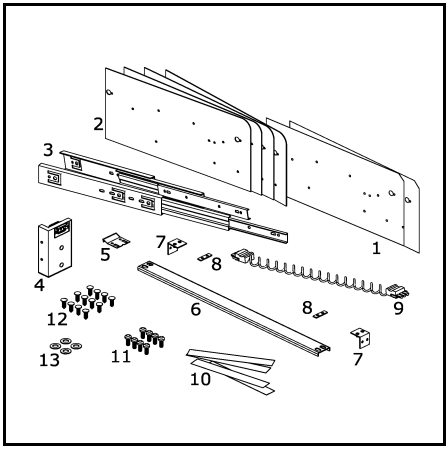

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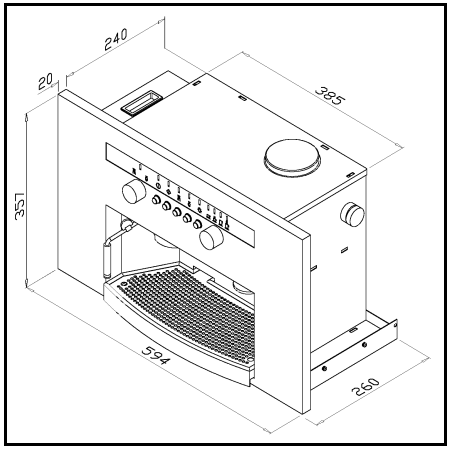

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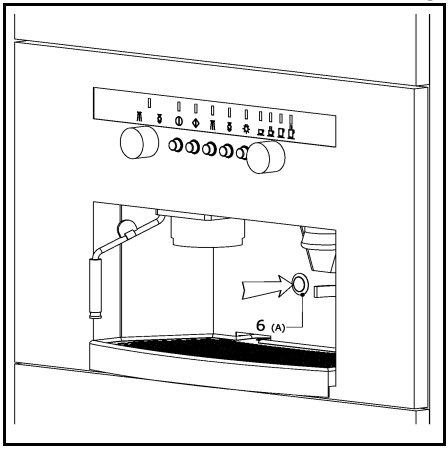

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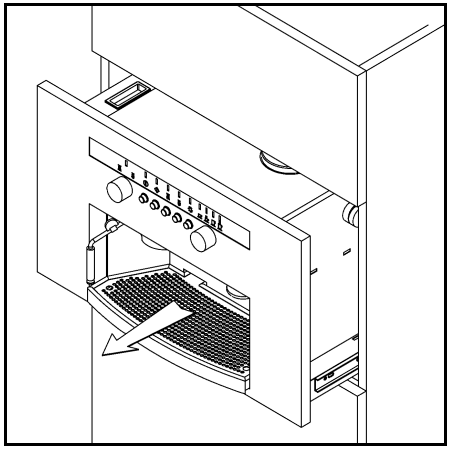

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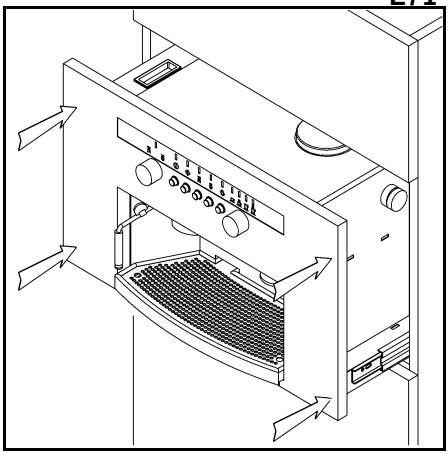

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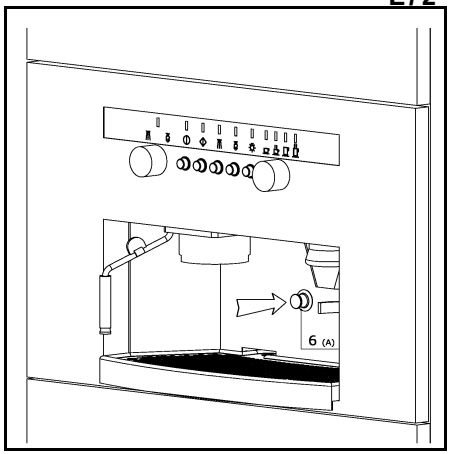

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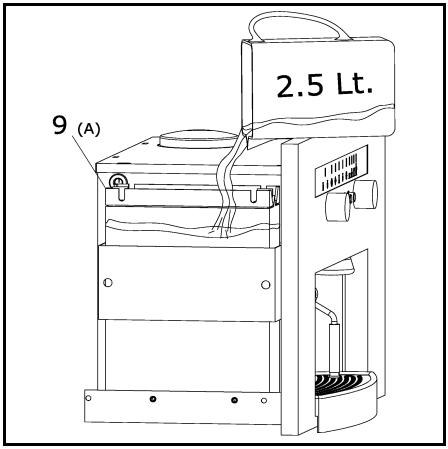

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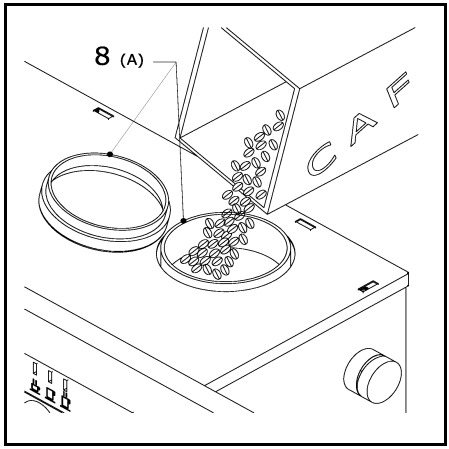

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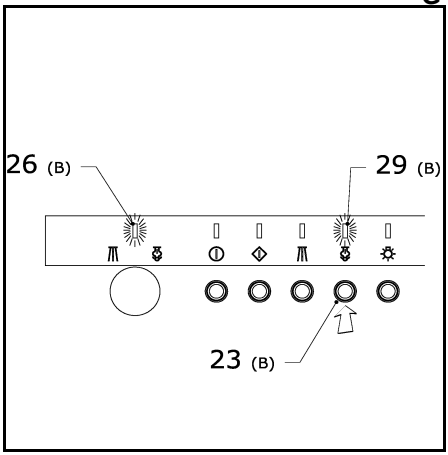

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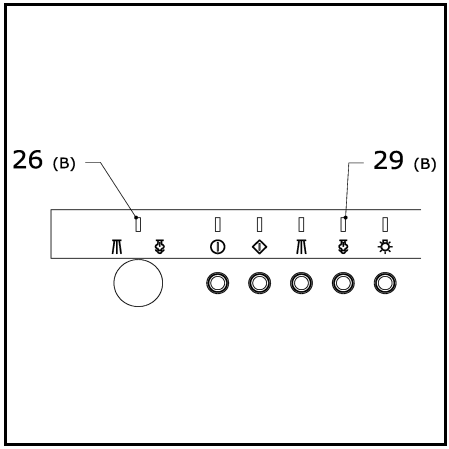

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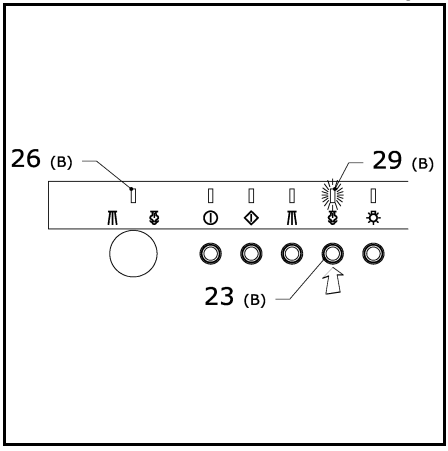

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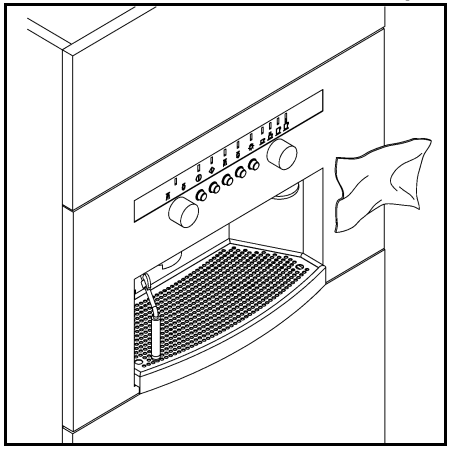

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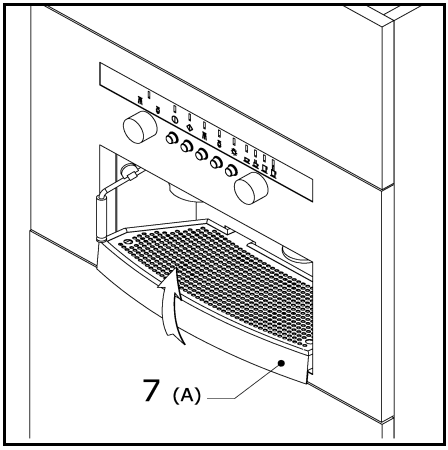

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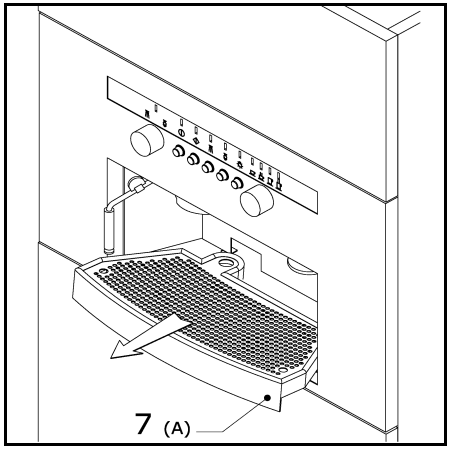

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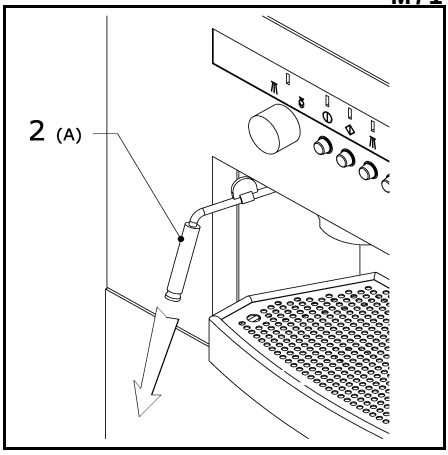

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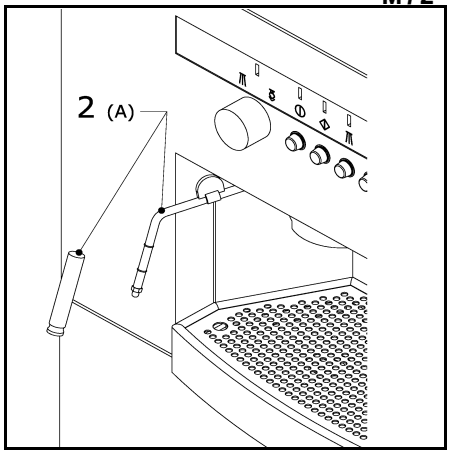

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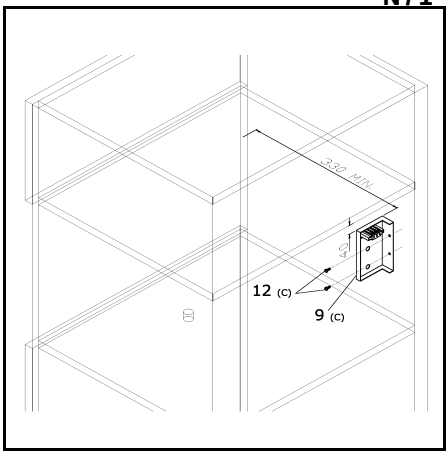

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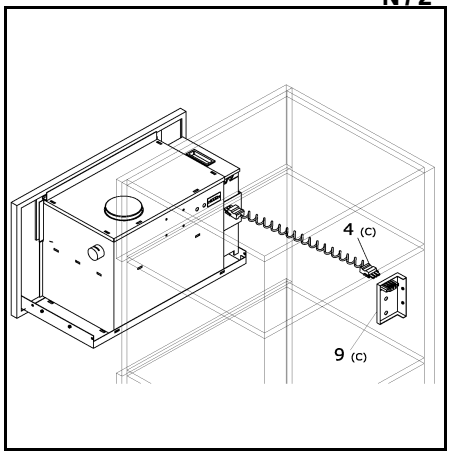

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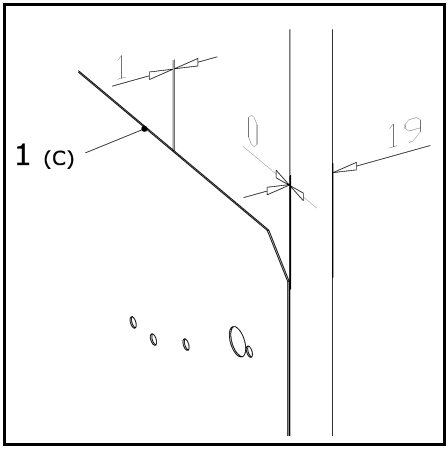

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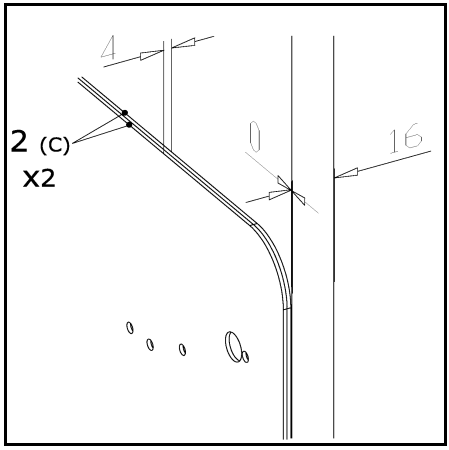

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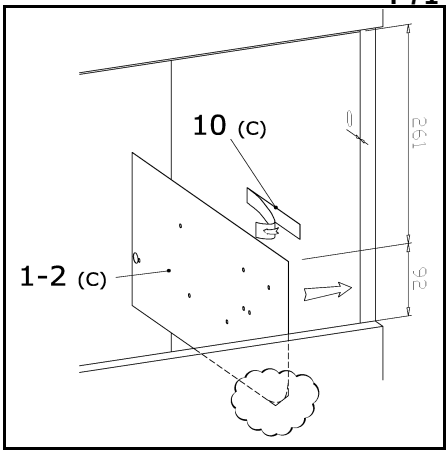

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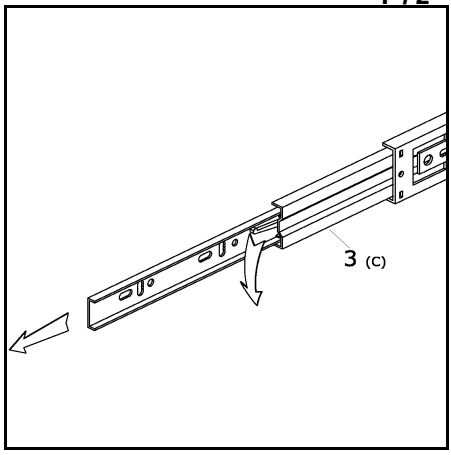

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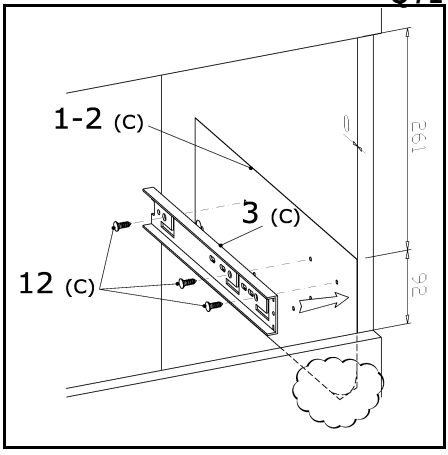

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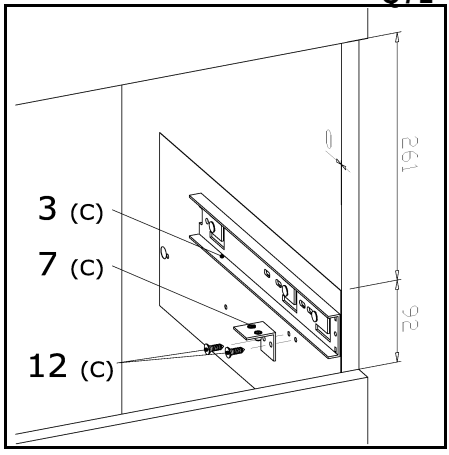

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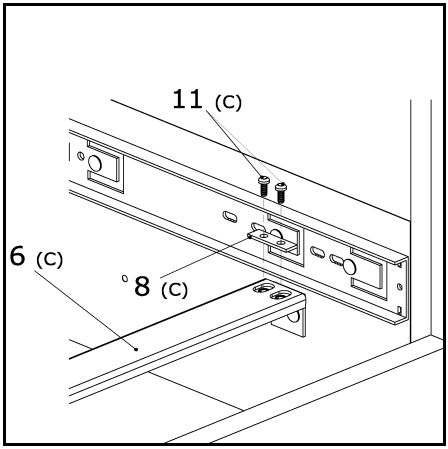

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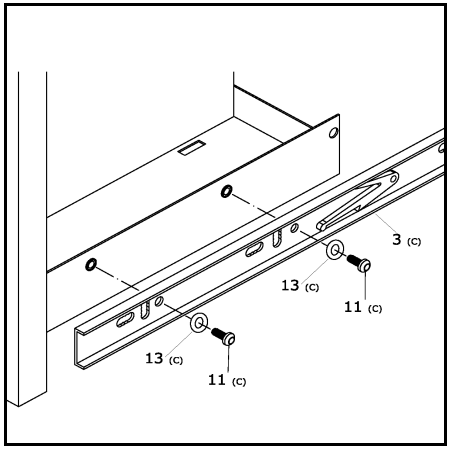

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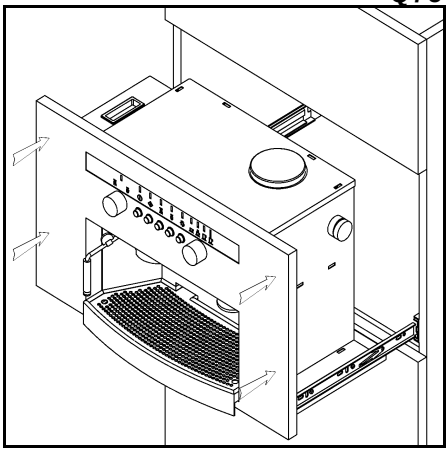

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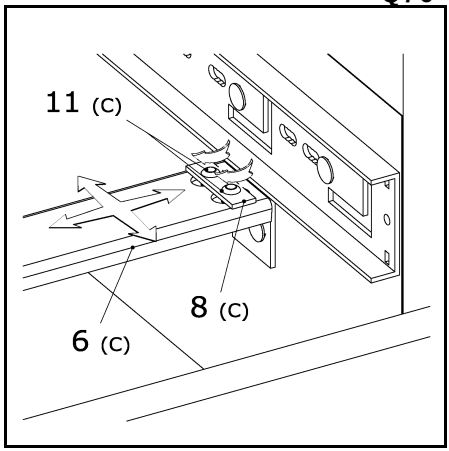

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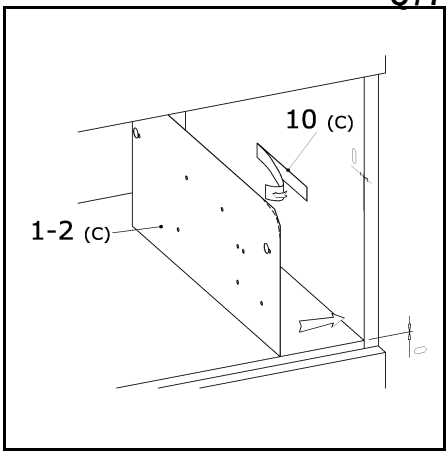

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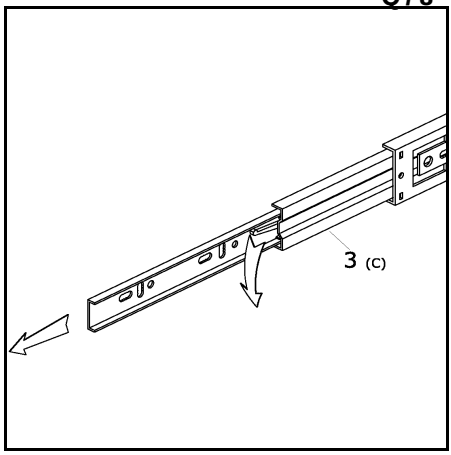

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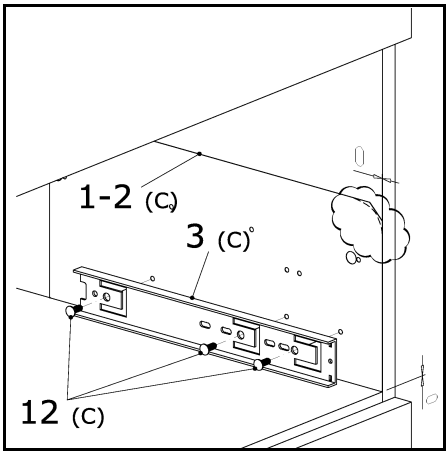

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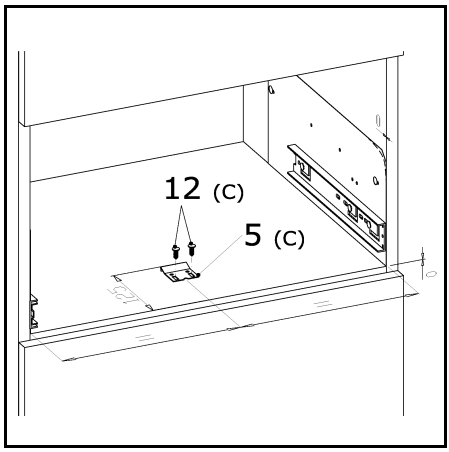

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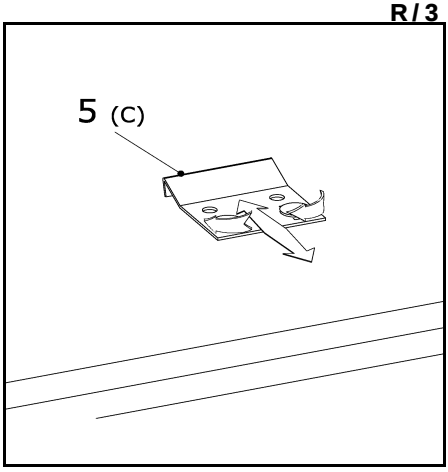

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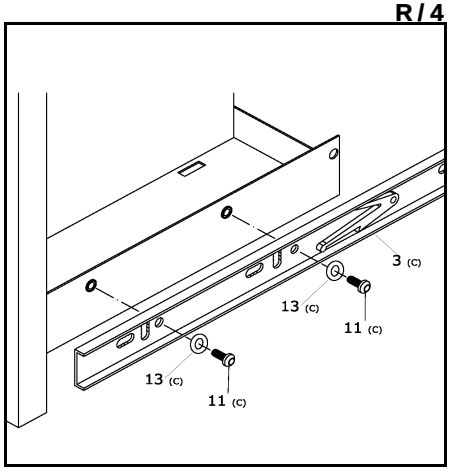

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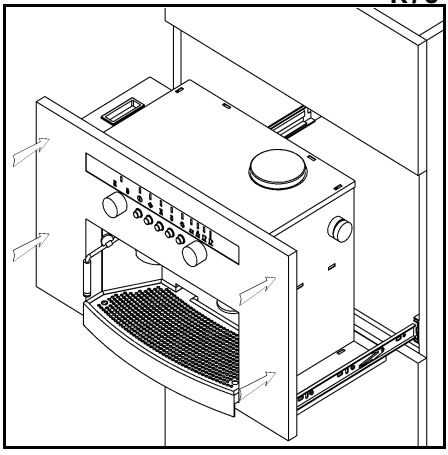

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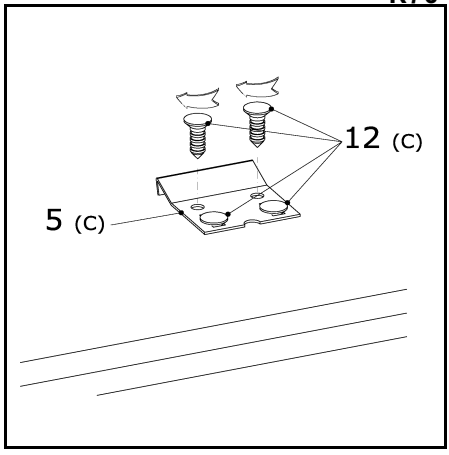

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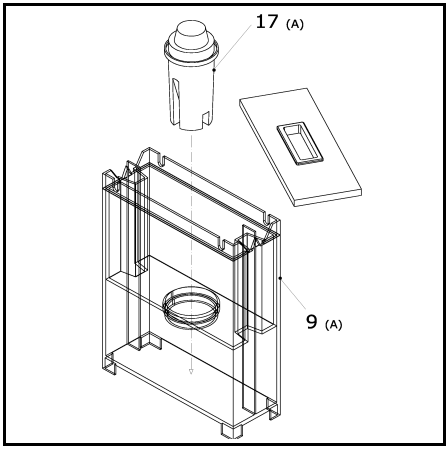

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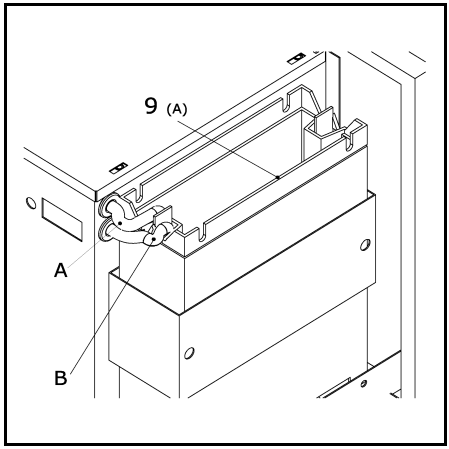

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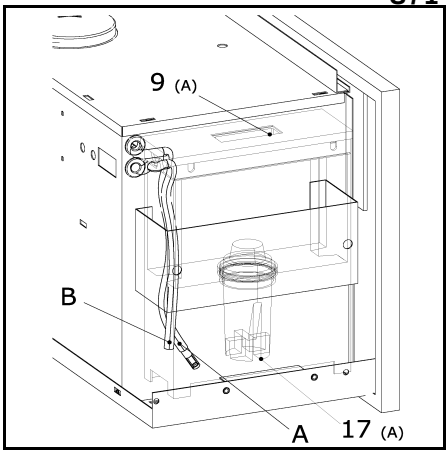

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14. Recommendations
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18. Coffee
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20. Steam
21. Recipes
22. Cleaning and servicing
23. Installation
24. Appliance malfunction
25. Technical specifications
26. Technical assistance and spare-parts.

1. DESCRIPTION OF THE COFFEE MACHINE (FIG. A)

1. Filter-holder ring nut
2. Steam pipe
3. Coffee pressing tool
4. Coffee grinder button
5. Coffee measuring device
6. Cabinet block button
7. Drip tray
8. Coffee container
9. Water reservoir
10. Grinding regulation knob
11. Filter-holder
12. 1-cup-filter
13. 2-cup-filter
14. Measure
15. One-way nozzle
16. Two-way nozzle
17. Brita's filter

2. DESCRIPTION OF THE CONTROL PANEL (FIG. B)

18. Steam tap knob
19. Coffee measuring knob
20. Switch button (ON/OFF)
21. Coffee button
22. Hot water button
23. Steam button
24. Light key
25. "Power ON" Warning light
26. Water temperature indicator
27. Coffee indicator
28. Water indicator
29. Steam indicator
30. Light indicator
31. Coffee measuring indicator (1 short- ,long coffee, 2 short- ,long coffees)

3. RECOMMENDATIONS

The use of this appliance is very easy. However, please, read carefully and thoroughly this instructions manual before installing and operating your coffee machine, in order to avoid making mistakes, to get better results and to respect the environment.

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OPERATING

- This appliance must be used only by adults. **Make sure that the appliance will be out of the reach of children.**
- All attempts to modify the technical features of this appliance are very dangerous.
- **Keep the appliance always well cleaned.**
- **The external parts of this appliance become very hot while it is on and they still remain hot also after its switching off. Keep children out of reach until the parts have cooled down completely.**
- **Before cleaning or making servicing, make sure that the plug has been removed from the power point.**
- If there is something wrong, **this cannot be solved by yourself.** Repairs made by inexpert people can cause damages and accidents. Read the contents of this manual and, if you do not find the information you need, please **contact your nearest after-sales service.** Assistance to that appliance must be made by technical staff authorised by the Manufacturer. We recommend to require always original spare-parts.

FOR INSTALLATION AND SERVICING

- **The installation of the appliance and its electrical connection must only be made by QUALIFIED PERSONNEL . DISCONNECT ELECTRICAL SUPPLY before servicing and/or cleaning the appliance.**
- After having taken the appliance out of the packaging check that it has not suffered damage during transportation and that the power cable or the plug is in good condition. Otherwise apply to the retailer.
- **The Manufacturer declines any responsibility for failure to observe these accident prevention safety norms.**

HOW TO RESPECT THE ENVIRONMENT

PACKAGING

- All the used packaging materials are environmentally friendly and recyclable. Please take part in the preservation of the environment by bringing the rubbish to the differentiated rubbish points.

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DISUSED APPLIANCES

- Disused or useless appliances have not to be considered as discarded goods. Thanks to the ecological removal, a lot of materials used for producing your appliance can be used again.
- Apply to your retailer for having information about the present possibilities of rubbish removal, or address your municipal administration.
- **Before discarding the appliance, cut off the electric cable making the appliance out of use.**

It is very important to keep this manual always together with the appliance for any references you might need also in the future. If the appliance will be sold or transferred to another person, make sure that the manual will be given to the new user, so that he can get informed about the appliance's functioning and about the relative recommendations.

CE This appliance is in accordance with the directive BT 73/29

- Electricity safety norms EN 60335-1 (August 1995 - Safety for electrical household appliances and similar – General Norm) and EN 60335-2-15 (April 1996 – Specific Norms concerning heating liquids appliances).
- Directive EMC 89/336 in conformity with the following norms:

- 55014-1
- 55014-2
- 61000-3-2
- 61000-3-3

4. INSTRUCTIONS FOR THE FIRST USE

FILL UP THE WATER RESERVOIR

- Push the cabinet block button (E/1).
- Take the coffee machine out of the cabinet using the special telescopic runners (E/2).
- Fill up the water reservoir (G) situated on the left side of the appliance with 2,5 litres of water.
- Push the coffee machine into the same relative seat as before (F/1) and push again the cabinet block button (F/2).
- **The hardness of the water:**

- Before filling up the water reservoir, make sure that the decalcifying filter Brita (A-17) has been bathed for at least 20 min. in cold water (please follow the instructions indicated on the filter packaging). After that, insert the filter into the reservoir (see chapter 12. Installation "Water Connection").

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- If the machine will not be used for long periods, change the water in the reservoir and make the boiler empty by making the machine deliver about half a litre of water (see chapter 8.Hot water).

FILL UP THE COFFEE BEANS CONTAINER

- Push the cabinet block button (E/1).
- Take the coffee machine out of the cabinet using the special telescopic runners (E/2).
- Put into the coffee container, situated on the right side of the appliance, about 200 gr. of coffee beans (H).
- Push again the coffee machine into its relative seat as before (F/1) using the special runners.
- Push again the cabinet block button (F/2) so that the machine will be well fastened.

STARTING PROCESS

- Turn the coffee machine on pushing the switch button ON (B-20). The red warning light (B-25) indicates the device working condition (lighted lamp ON/ lamp out OFF).
- Make the machine deliver hot water (see paragraph 7. Hot water) and wait until the air contained in the boiler has been completely gone out through the steam pipe (A-2) and water comes out (repeat many times this operation if necessary) and then turn the knob off (B-18).
- Meanwhile the water temperature indicator lights up (B-26). It indicates the water heating process in the boiler. When the light goes out it means that the machine has reached the right temperature and is ready for coffee.

RESET OF STANDARD VALUES

- The coffee machine comes out of the factory set for the ideal Italian espresso coffee, as approved by the coffee University of Naples and in accordance with ILLY standard. The setting values for long coffee, on the contrary, are in accordance with German standard.
- If these standard values have to be reset, just turn the machine on pushing at the same time the switch button ON/OFF (B-20) and the steam button (B-23). The blinking of the indicator lights indicates that the above-mentioned standard values have been reset.

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REGULATION OF THE GROUND COFFEE

- **The coffee machine comes out of the factory already set on an ideal coffee grinding level.**
- Push the cabinet block button (E/1).
- Take the coffee machine out of the cabinet using the special telescopic runners (E/2).
- The grinding level can be changed using the special regulation knob (A-10). Turning the knob in a clockwise direction the grinding becomes fine and the coffee stronger. Turning the knob counter-clockwise the grinding becomes coarse and the coffee lighter.
- Put again the coffee machine into the relative seat (F/1), using the special telescopic runners.
- Push again the cabinet block button (F/2) so that the machine will be well fastened.

PROGRAMMING OF THE GROUND COFFEE MEASURE

- **The coffee machine comes out of the factory already set for the delivery of a ground coffee measure ideal for 1 cup espresso.**
- The ground coffee measure can be increased or reduced and once selected the required measure, it can be also memorised. The ground measure that can be programmed refers only to one single coffee. Grinding time for double coffee comes out automatically after having memorised a single coffee.
- Set the coffee measuring knob (B-19) on the “small cup” light on the left (B-31), insert the 1-cup-filter-holder (A-11 / A-12) under the special funnel (A-5) and push slightly the grinder button for making the grinder works (A-4), without releasing it. After 10 seconds the grinder will start working and it is possible to program the coffee measure, once reached the required ground coffee measure (recommended measure 7g, corresponding to 6 seconds of grinding) just release the grinder button (A-4) and the measure will be automatically memorised.
- **Useful Advice:** be careful to use the right filter suitable for the required ground coffee measure (A-12÷13).

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PROGRAMMING OF COFFEE MEASURE IN THE CUP

- The coffee measure in the cup can be as one likes.
- Set the coffee measuring knob (B-19) on the required "coffee measure" light and grind a certain measure of coffee in the filter-holder. Insert the filter-holder (A-11) in the ring nut (A-1), and put under it one or two cups according to the selected program.
- To access the programming stage Keep the coffee button pressed (B-21) for at about 5 seconds.
- When the coffee starts coming out, release the button (meanwhile the "coffee measure" light will be blinking)(B-27).
- When the required quantity is reached push the button again (B-21) and it will be automatically stored in the control unit.

PROGRAMMING OF WATER MEASURE

- Put a container under the steam pipe (A-2)
- Turn the steam knob counter-clockwise (B-18).
- To access the programming stage Keep the water button pressed (B-22) for at about 5 seconds.
- Release the button when the water starts coming out.
- When the required quantity is reached push the hot water button again (B-22) and it will be automatically stored in the control unit.

5. ACCESSORIES

- The coffee machine is equipped with one filter-holder (A-11) on which two filters can be inserted:
- 1-cup (A-12)
- 2- cup (A-13)
  By using paper pods, use only a 1-cup-filter.
- There is also a measure(A-14), which is useful in order to know exactly the ground coffee measure (about 7,2 g).
- The machine have also two nozzles, a 1-(A-15) and a 2-way nozzle (A-16), that should be alternatively screwed on the filter-holder (A-11) according to what one requires.

6. DRAWER (OPTIONAL)

- The machine can optionally have also a well-equipped drawer with a stainless steel front panel, type **PES 8036-m**. The drawer has a lot of useful compartments:
- One large compartment for cups and saucers
- A basin for coffee-grounds
- A seat for all accessories (filters, measure).
- A tray

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7. COFFEE

USE OF COFFEE

- Put the coffee knob (B-19) on the required coffee measure.
- Insert the filter-holder (A-11) under the Coffee measuring device (A-5). By pressing the relative button (A-4), the previously programmed coffee measure for one or two cups will automatically come out. Once reached the required measure press the ground coffee with the pressing tool (A-3).
- Insert the filter-holder (A-11) correctly into the ring nut (A-5) making sure that it is perfectly fixed: turn the filter-holder handle from leftward to rightward.
- Put one/two coffee cup/s under the filter-holder nozzle (A-15÷16).
- Check that the red light of the water temperature indicator (B-26) is out or wait until it will be.
- Push coffee button (B-21) and the coffee measure that comes out will be exactly the one selected and previously programmed.
- Take the filter-holder out of the ring nut and remove the coffee grounds.

USE OF COFFEE POD (E.S.E system)

- E.S.E. system means Easy Serving Espresso and corresponds to the international standard for brewing coffee using coffee pods (one throwaway portion of roasted coffee) and a suitable coffee machine. E.S.E. system is easy, practical and ecological because it doesn't need particular servicing and it is environmentally friendly. Moreover it is also a clean way to drink coffee thanks to its special packaging that avoids coffee to come out and can be removed after use.
- The machine can work also with pods: one throwaway portion of roasted coffee (for one single coffee only).
- Put the knob (B-19) on the required coffee measure (long or short single coffee).
- Insert the one throwaway portion pod into the filter-holder (use the 1-cup-filter)
- Insert the filter-holder (A-11) correctly into the ring nut (A-5) making sure that it is perfectly fixed: turn the filter-holder handle from leftward to rightward.
- Put the cup under the 1-way nozzle (A-15).
- Check that the red light of the water temperature indicator (B-26) is out or wait until it will be.
- Push coffee button (B-21) and the coffee measure that comes out

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will be exactly the one selected and previously programmed.
- Take the filter-holder out of the ring nut and remove the pod.

HOW TO PREPARE AN EXCELLENT ESPRESSO

- To obtain an excellent espresso cleaning and right temperature are the most important elements.
- Make sure that filter, filter-holder and ring nut are always well cleaned.
- Except when the machine will not be used for very long periods, it should be kept on with the filter-holder inserted into the ring nut to keep it warm.
- Warm the cups filling them up with a little bit of water by pushing the coffee button. In that way the water remained in the boiler will come out and the filter-holder will be warmed.
- After having made the last cup of coffee, clean the filter-holder making a coffee without beans in order to remove all the remained coffee grounds, that can change the taste of the next coffees.
- To obtain an excellent espresso the brewing time should be of about 20- 25 seconds. Elements that can influence the brewing time are the grinding level of the coffee, the ground coffee measure and how much the coffee has been pressed. The machine is set to obtain a good-quality coffee. If necessary, the grinding level can be changed as well as the ground coffee measure, (see chapter 4.How to behave during the first process) in order to obtain the excellent espresso.
- **Useful advice**: coffee is a hygroscopical element that means that its characteristics are strictly connected with the weather (humidity). Remember that the coffee should be ground coarser if there is a great quantity of humidity in the air or it will become thick and will come out with difficulty; with a dry climate on the contrary, the coffee should be ground finer.

8. HOT WATER

- Put a container under the steam pipe (A-2).
- Turn the steam knob counter-clockwise (B-18).
- Push the hot water button (B-22) and the delivered water measure will be the same as previously programmed.
- Close the steam knob (B-18)

9. STEAM

LIQUIDS ' HEATING

- Press once the steam button (I/1); both the steam indicator (B-29), and the water

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temperature indicator will be ON (B-26).

- Wait until both of them will be out (I/2). Push the steam button again in order to stop producing steam (B-23).
- To check if the steam has been produced push again the steam button (I/3); if the water temperature indicator I(B-26) remains out it means that steam is ready to come out.
- Put under the steam pipe (A-2) a container with the liquid that has to be warmed .
- Turn the steam knob counter-clockwise (B-18)
- Wait until the liquid becomes warm.
- Close the steam knob (B-18)

- **<u>Attention:</u> never make coffee when the steam is ready to come out, if this is the case, reset the water level in the boiler as explained in the next point.**
- **<u>Attention:</u> after every steam emission push the hot water button (B-22) without opening the steam knob (B-18) (in this way the water level in the boiler will be reset).**

<u>HOW TO PREPARE CAPPUCCINO'S FOAM</u>

- Press once the steam button (I/1); both the steam indicator (B-29), and the water temperature indicator will be ON (B-26).
- Wait until both of them will be out (I/2). Push the steam button again in order to stop producing steam (B-23).
- To check if the steam has been produced push again the steam button (I/3); if the water temperature indicator (B-26) remains out it means that steam is ready to come out.
- Put under the steam pipe (A-2) a container with the milk that has to be warmed .
- Turn the steam knob counter-clockwise (B-18)
- While the steam is coming out move the container up and down, until the milk will produce the right foam for your cappuccino.
- Close the steam knob (A-18)
- **<u>Attention:</u> never make coffee when the steam is ready to come out, if this is the case, reset the water level in the boiler as explained in the next point.**
- **<u>Attention:</u> after every steam emission push the hot water button (B-22) without opening the steam knob (B-18) (in this way the water level in the boiler will be reset).**

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10. RECIPES

ITALIAN CAPPUCCINO

This is a normal espresso coffee with steam-heated milk that gives the coffee a milder flavour and a rich, frothy topping. Serve in a large cup.
Pour cold milk into a tall jug and heat it using the steam spout if your machine has one. Add only the froth to the espresso coffee, to do this either tilt the jug slightly rocking it backwards and forwards while you pour or use a spoon to scoop off the froth.
You can also add a dusting of cocoa powder to taste.

VIENNESE CAPPUCCINO

This variation is the result of age-old Austrian tradition.
Prepare a 'long' espresso by letting the machine run for longer than usual (30-35 seconds), add hot milk followed by whipped cream. Serve in a medium-sized cup (midway between and espresso cup and a cappuccino cup).
Decorate with flakes of chocolate.

COLD ESPRESSO SHAKE

Frothy and extremely refreshing, this makes a pleasant drink on hot days.
Prepare an espresso coffee, add sugar and pour into a cocktail shaker with large ice cubes. Shake for a few seconds.
Serve in a tumbler or flûte.

IRISH COFFE

Any energy-giving tonic.
Warm a tall glass and mix eight parts of hot coffee with one part whisky and brown sugar.
Gently pour freshly whipped cream over the back of a spoon so that it floats on the coffee: the result is a layer of cool white cream on top of the hot dark coffee.

MEXICAN COFFEE

Intense and exotic.
Mix together a portion of double cream, half a teaspoon of cinnamon, a pinch of nutmeg and sugar in a small cup and beat until it becomes frothy.
Place a teaspoon of chocolate syrup, a pinch of cinnamon and the coffee into a medium-sized cup and blend together.
Top with a teaspoon of vanilla-flavoured cream.

CAPPUCCINO ICE-CREAM

Heat 2 cups of espresso coffee, ¾ cup of single cream and ½ cup sugar in a pan and bring to boiling point.
Leave to cool before placing in the freezer for 4-5 hours.
Move to the refrigerator ½ hour before serving.
Serve two-three balls of the ice-cream in a small bowl and decorate with roasted coffee beans.

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11. CLEANING AND SERVICING

OUTER PARTS

- The outer parts of the machine should be cleaned with sponges or soft cloths to avoid scratching. (L).
- Under no circumstances use solvents, abrasive powders or steel wool.

DRIP TRAY

- Remove the drip tray from the machine (M/1,M/2).
- Make sure that the drip tray should be periodically empty (A-7) to avoid coming out of liquids that can cause damages to the underlying furniture.
- Drip tray and grid can be washed in the dishwashing machine.

FILTER / FILTER-HOLDER / RING NUT

- Keep filter (A-15÷16), filter-holder (A-11) and ring nut (A-5) always well cleaned. Clean away coffee residue because it can change the taste of the next coffees.
- Every month wash filter and filter holder in the dishwashing machine.
- The steam nozzle (A-2) should be periodically cleaned. It could become dirty inside by making cappuccinos. It should be removed (N/1,N/2) and washed with a sponge in warm water.

Attention: For cleaning the steam pipe turn always the machine off and wait at least 20 minutes after use to make the steam pipe cool, in order to avoid probable burns.

WATER RESERVOIR

- If the machine will not be used for long periods, change the water in the reservoir and make the boiler empty by pushing many times the coffee button (B-21).
- Clean periodically the water reservoir(A-9) to remove the fur.
- The water reservoir can be washed in the dishwashing machine.
- The decalcifying filter Brita should be replaced after 2000 coffees or at least after six months.

BOILER CLEANING CYCLE

- Like all the appliances that use water, it is easy that the coffee machine has some fur in the boiler.
- Every six months should be made the following process:

- Fill up the water reservoir with 1,5 litres of water adding also half a glass of vinegar or citric acid.
- Make some coffee deliveries (see paragraph 6. Coffee) without using neither ground coffee nor

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pods, so that from the filter holder should come out only water until the reservoir will be completely empty.

- Fill in again the reservoir with cool water and make again the above mentioned process (without using coffee as before) in order to rinse the boiler.
- The coffee machine is ready for use yet.

12. INSTALLATION

INSERTION IN THE MODULAR FURNITURE

For the good functioning of an appliance inserted in a modular furniture, the furniture has to have the suitable features.

In conformity with safety norms, the protection to avoid contacts with the electrical parts and the parts protected only with functional insulation should be guaranteed by a correct insertion of the appliance.

All components that guarantee protection, even a cover panel (if the appliance for example is situated at one extremity of the modular furniture), should be well fastened so that they can not be removed without using tools.

The appliance should be installed at a certain distance from refrigerator or freezer, because the heat given out from it can impair their functioning.

COMPONENTS FOR THE INSTALLATION

The coffee machine is equipped with the following components for the installation (C):

1. N°2 side-plates 1mm
2. N°4 side-plates 2mm
3. N°2 telescopic runners
4. N°1 power unit
5. N°1 cabinet block flask
6. N°1 cabinet block bar
7. N°2 L-flasks
8. N°2 rectangular washers
9. N°1 line power cable
10. N°4 double stickers for fixing the plates
11. N°8 screws M4X16
12. N°12 self-threading screws
13. N°4 washers

ELECTRICAL CONNECTION

- Fix the power unit (C-4) on the back, high on the left of the seat by using two screws as indicated in picture 0/1
- Electrify the power unit.
- Connect the line power cable to the relative connector situated on the back side of the appliance, and insert it in the power unit (C-4), where an electrical junction box for the functioning with a voltage of 230V one-phase (O/1).has been set

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USE OF THE SIDE PLATES

The width of the seat in which the coffee machine should be inserted is determined by the thickness of the cabinet's sides. To compensate the different possible measurement, the appliance is equipped with 6 plates, 4 are 2mm in thickness and 2 are 1mm. thick. They should be used to compensate the internal width of the seat. For obtaining a width of 562/560mm see picture P/1 e P/2.

INSTALLATION WITHOUT SUPPORT

- Put the suitable plates (P/1,P/2) on the both sides of the embedding seat, fixing them with the double-sticker strips (Q/1). Pay attention to the position of the bevel which indicates the right position of the plates.
- Release the telescopic runners and extract the fore part (Q/2)
- Fix the telescopic runners' bearings with the screws as shown in picture Q/3
- Fix the 2 L-flasks as shown in picture Q/4
- Install the cabinet block bar using the rectangular washers and the specific screws M4 as shown in picture Q/5
- Install the telescopic runners on the both sides of the machine as shown in picture Q/6
- Insert the machine: the telescopic runners should be coupled with the runners ' bearings which are already fastened in the seat. (Q/7)
- Make runners run until the safety lock should click.
- Adjust the cabinet block bar if necessary, for the right fastening of the machine and screw tight the screws as shown in picture Q/8
- Push the cabinet block button so that the machine will be well fastened (F/2).

INSTALLATION WITH SUPPORT

- Put the suitable plates (P/1,P/2) on the both sides of the embedding seat, fixing them with the double-sticker strips (R/1) Pay attention to the position of the bevel which indicates the right position of the plates.
- Release the telescopic runners and extract the fore part (R/2)
- Fix the telescopic runners' bearings with the screws as shown in picture (R/3)
- Put the little flask in the right position and fix it with two self-threading screws on the base of the embedding seat as shown in picture R/4,R/5.
- Install the telescopic runners on the both sides of the machine as shown in picture R/6
- Insert the machine: the telescopic runners should be coupled with the runners ' bearings which are already fastened in the seat. (R/7).

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- Make runners run until the safety lock should click.
- With the machine completely inserted in the seat use the cabinet block button (A-6) and check if it functions correctly.
- Adjust the cabinet block flask if necessary and fix it as shown in picture R/8
- Push the cabinet block button so that the machine will be well fastened (F/2).

WATER CONNECTION

- Push the cabinet block button (E/1) .
- Take the coffee machine out of the cabinet using the special telescopic runners (E/2)
- Remove the lid of the water reservoir (A-9), and take the filter Brita out (A-17)
- Remove its packaging and bathe the filter in cool water for half an hour; then, insert it into the special hole of the reservoir (S/1)
- Insert the flexible suction water pipe (the one with the filter) and the ventilation pipe in the special grooves (S/2). Drive both the pipes into the reservoir end--plate (S/3)
- Fill up the reservoir with hot water
- **Attention:** fill it only with cool drinkable water: under no circumstances put milk or other liquids!
- Brita's filter can be bought by retailers of electric household appliances, by our technical Service Centre's and in shops authorised for selling this type of spare-parts.

13. APPLIANCE MALFUNCTION

In case of appliance malfunction make sure that it does not depend on:

1. Lack of electricity
2. Lack of water in the reservoir

For the damaged power cable or any servicing, please contact the Technical Service Centre**.**

14. TECHNICAL SPECIFICATIONS

For the general measurement of the coffee machine see pictures.

- Width 594 mm
- Depth 260 mm
- Height 357 mm
- Capacity 3 litres.
- Net Weight 17 kg
- Gross Weight 19 kg
- Mains Voltage 220 V
- Heating element input

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1000 W

- Electric pump input

  50 W

- Working pressure 12 bar
- Fuse 10 A.

12. 15. TECHNICAL ASSISTANCE AND SPARE-PARTS

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